

## PUBLIC HEALTH AND FOOD SAFETY

### STRUCTURE

Study program	Food safety and biosecurity
<b>Year of study</b>	I
<b>Semester</b>	I
<b>Discipline category</b>	DA
<b>Total hours per week</b>	Course - 2 hours; PA - 2 hours
<b>Total number of hours per year according to the curriculum</b>	Course - 28 hours; PA - 28 hours
<b>Number of credits transferable</b>	8

### MAIN OBJECTIVE

Training students in the field of consumer protection by acquiring theoretical and practical knowledge necessary to detect deviations from normal situations in the field of safety of human food supply

### CONTENTS

COURSE	No. hours
Chapter I - General and specific aspects concern food safety and consumer protection Institutional organization of consumer protection by monitoring food safety; current strategies on quality and food safety; quality management systems and food safety	2
Chapter II - The main elements that define quality and food safety Main properties of food; food innocuousness - general and influence factors	2
Chapter III – Quality, stability, and food safety characteristics of meat and meat products Quality indicators of meat and meat products; quality changes in meat and meat products that may affect food safety; measures to improve the stability of meat and meat products for consumer protection	5
Chapter IV - Quality stability and food safety characteristics of milk and milk products Quality indicators of milk and milk products; quality changes in milk and milk products that may affect food safety; measures to improve the stability of milk and milk products for consumer protection	4
Chapter V - Quality stability and food safety characteristics of cereals, cereal products, and dried leguminous Quality indicators of cereals, cereal products, and dried leguminous; quality changes in cereals, cereal products, and dried leguminous that may affect food safety. Measures to improve the stability of cereals, cereal products, and dried leguminous for consumer protection	3
Chapter VI - Quality stability and food safety characteristics of fish, other aquatic organisms and derivatives Quality indicators of fish, other aquatic organisms, and derivatives; quality changes of fish, other aquatic organisms and derivatives that may affect food safety; measures to improve the stability of fish, other aquatic organisms and derivatives for consumer protection	2
Chapter VII - Quality stability and food safety characteristics of fats and oils Quality indicators of fats and oils; quality changes of fats and oils that may affect food safety; measures to improve the stability of fats and oils for consumer protection	2
Chapter VIII - Quality stability and food safety characteristics of vegetables, fruits and derivatives Quality indicators of vegetables, fruits and derivatives; quality changes of vegetables, fruits and derivatives that may affect food safety; measures to improve the stability of vegetables, fruits and derivatives for consumer protection	4
Chapter IX - Quality stability and food safety characteristics of alcoholic and non-alcoholic drinks Quality indicators of alcoholic and non-alcoholic drinks; Quality changes of alcoholic and non-alcoholic drinks that may affect food safety	2

Measures to improve the stability of alcoholic and non- alcoholic drinks for consumer protection	
Chapter X - Quality stability and food safety characteristics of confectioneries and spices Quality indicators of confectioneries and spices; quality changes of confectioneries and spices that may affect food safety; measures to improve the stability of confectioneries and spices for consumer protection	2

PRACTICAL ACTIVITY	No. hours
Chapter I - Appreciation of organoleptic properties of foods Appreciation of organoleptic properties of meat and meat products; of milk and milk products; of cereals, cereal products and dried leguminous; of fish, other aquatic organisms and derivatives; of alcoholic and non- alcoholic drinks; of confectioneries and spices; fats and oils	8
Chapter II - Determining the composition and authentication indicators of foods - Determining carotenes from juice - Determining glucose in honey - Determination of the melting point of the fat - Determining iodine and saponification index - Determining collagen substances in meat products - Determining lactose in cheese - Determining milk protein - Determination of calcium from milk and other food - Determining vitamin A in foods	10
Chapter III - Determining degradation indicators of foods - Determining meat pH - Identifying free ammonia - Determining of rancidity degree of fats - Determining hydroxymethylfurfural in honey - Determining of diastase index	10

#### BIBLIOGRAPHY

1. Banu C. și col., 2009. Alimentație pentru sănătate, Ed. ASAB, București
2. Mihele Denisa, 2011. Igiena alimentației. Ed. Medicală, București.
3. Drăgoteiu D. și col. 2012. Principii de alimentație. Lucrări practice. Ed. Granada, București
4. Banu C., și col., 2013. Industria alimentară între adevăr și fraudă, Ed. ASAB, București
5. Drăgoteiu D., Pop I. M., 2015. Principii de alimentație, Ed. Granada, București

#### EVALUATION

Type of activity	Evaluation criteria	Evaluation methods	Percent in final grade %
<b>Course</b>	The degree of assimilation of information presented The ability to use the knowledge assimilated	Summative assessment by checking form-exam	50%
<b>Practical activity</b>	Ability to apply in practice the knowledge learned	Continuous assessment methods oral, written, practical Development report	50%

**Courses activity holder: Associate professor PhD POGURSCHI Elena -Narcisa**

**Practical activity holder: Associate professor PhD POGURSCHI Elena -Narcisa**